

Abstract

The invention relates to an acidic oil-in-water emulsified composition with a high diglyceride content, which contains fats and oils containing 30 wt% or more diglycerides, and enzyme-treated yolk treated with one or more enzymes selected from esterase, lipase and phospholipase, wherein an antioxidant is contained at 1000 to 10000 ppm relative to an oil phase containing the fats and oils and in a weight ratio of 0.4 to 4.5 relative to the net weight of yolk in the enzyme-treated yolk.